



Amuse-bouche



Cucumber cannelloni with marinated tuna Avocado and wasabi mousse, salmon roe Mango dashi



Baked fillet of seabass
Crispy Parma ham
essed sweet potato infused with ginger and wild rocket
Coriander foam



Roasted beef tournedos with wild prawn Parsnip purée with green asparagus spears and shimeji mushrooms
Gratin potatoes
Madeira aged wine sauce



Chocolate tower (G):
Dark chocolate mousse with mixed nuts (N)
Pistachio tuile
White chocolate mousse with wild berries



Coffee and teas

Price (VAT Included): €125.00



Sugestion Champagne Palmer - €67.00

All dishes containing gluten are marked with (G). Dishes containing nuts are marked with (N).





